

*Breakfast*

<b>BELGIAN WAFFLE</b> Belgian waffles served with strawberries, Chantilly cream & maple syrup	\$18	<b>EGGS ANY STYLE*</b> Two eggs, smoked bacon, pork sausage, marble potatoes & toast	\$18
<b>EGGS BENEDICT*</b> Poached eggs, thick-cut Canadian bacon, spinach & hollandaise sauce on a toasted English muffin	\$22	<b>FRENCH TOAST</b> Caramelized pain de mie, pear compote, sliced buttered almonds, powdered sugar, raspberry & maple syrup	\$20
<b>CROQUE MADAME*</b> Jambon de Paris, Gruyère, Dijon, béchamel & a sunny side up egg on pain de mie	\$18	<b>AVOCADO TOAST*</b> Avocado, poached egg & Fresno chilies on sourdough toast	\$16
<b>SPINACH OMELETTE</b> Baby spinach, cipollini onions, Laura Chenel goat cheese & baby bell peppers	\$20	<b>EGG SANDWICH*</b> Fried egg, smoked bacon, hash brown crisp, basil aioli & chipotle mayo on a brioche bun	\$18
<b>SMOKED SALMON BENEDICT*</b> Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on hash brown potatoes	\$32	<b>SMOKED SALMON</b> Smoked salmon, cream cheese, tomatoes, Persian cucumbers, red onions, cornichons & a toasted bagel	\$18

*à La Carte*

<b>AÇAÍ</b> Açaí, fresh seasonal berries, chia seeds, coconut, flaxseed & granola	\$16	<b>CALZONE CAPRESE</b> Burrata, basil pesto, heirloom tomatoes, arugula, balsamic glaze & extra virgin olive oil	\$16
<b>BACON</b> Four slices of Applewood smoked bacon	\$12	<b>SAUSAGE</b> Mild Italian pork breakfast sausage	\$12
<b>BREAKFAST POTATOES</b> Marble potatoes, mini bell peppers, grilled onions & rosemary	\$12	<b>GREEK YOGURT</b> Greek yogurt, seasonal fresh berries, toasted candied walnuts & artisanal honey	\$12

**STEAK & EGGS\***

Grilled 15oz. bone-in rib eye with two eggs,  
roasted marble potatoes & grilled tomatoes

\$60

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

A 5% SURCHARGE IS ADDED TO ALL RESTAURANT GUEST CHECKS  
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

## VIENNOISERIE

Croissant .....	\$5
Monkey Bread .....	\$6
Apple Turnover.....	\$6
Almond Croissant .....	\$6
Pain au Chocolat .....	\$6
Savory Monkey Bread .....	\$7
Ham & Cheese Croissant.....	\$7

## SUPRÊME

CHOCOLATE HAZELNUT, CHOCOLATE CHIP COOKIE & LEMON MERINGUE

\$10

## COFFEE & ESPRESSO

COFFEE	\$5
AMERICANO	\$6
CAFE LATTE	\$7
CAPPUCCINO	\$7
MACCHIATO	\$7

## SPECIALTY DRINKS

NITRO COLD BREW DRAFT	\$7
NITRO DRAFT LATTE	\$8
NITRO OAT MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
KOMBUCHA DRAFT	\$7

## SPECIALTY TEA

CHAI TEA LATTE	\$7
MATCHA LATTE	\$7
EARL GREY LATTE	\$7
ASSORTED TEAS	\$6

## JUICE

ORANGE	\$9
GRAPEFRUIT	\$9
GREEN	\$9
CRANBERRY	\$9

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